



The Black Horse Menu

Starters

GARLIC MUSHROOMS 6.5 Wild Mushrooms in a Creamy Garlic & White Wine Sauce on Thick Cut Toast (v) (contains nuts) (gfo)(vgo)	CRISPY BEEF TACO 6.5 Deep Fried Beef in sweet chilli sauce, Lettuce, Spring Onions & Sour Cream (gf)
CHICKEN WINGS 6.0 Buffalo Wings with a Stilton Mayo Dip	PRAWN & CRAYFISH COCKTAIL 7.0 with Prawn Marie Rose Sauce
TASTE OF SOUTH AFRICA 7.0 Boerewors Sosatie with Apricots, Biltong, & Bobotie Bonbon with Monkey Gland Sauce	BAKED CAMEMBERT 12.0 Sharing Camembert for 2 with Sour Dough, Fig Relish, Red Onion Marmalade & Cranberry Sauce (v) (gfo)

Mains

EXOTIC SAUSAGE & MASH 12.5 Trio of South African Boerewors Sausage, Ostrich Sausage & Wild Boar & Sweet Apple Sausage with Creamy Mash, Onion Gravy	POTJIE 13.0 Traditional South African Rich Pork Belly & Beef Stew cooked in an Iron Pot over an Open Flame with Corn on the cob, Tomatoes, Dutch Malay Spices & Creamy Mash (gf)
GNOCCHI 12.0 Italian potato Gnocchi pasta in a Mushroom & Creamy Spinach Sauce (v)(vgo)	FISH & CHIPS 12.0 Beer Battered Haddock & Hand Cut Chips with Mushy Peas & Tartare Sauce
WELLINGTON 14.0 Butternut Squash, Lentil & Almond Wellington with Green Beans & Hand cut Chips (vg)	SOUTH AFRICAN HANGING KEBAB 15.0 Braaiied Fillet Steak & Boerewors Sausage with Fries, Flatbread Five Bean Salad & Monkey Gland Sauce (gfo)
PIES 14.0 Served with Mash, Mushy Peas & Gravy	MEXICAN FAJITA HANGING KEBAB 13.5 Fajita Chicken, Peppers & Onions with Fries, Tortilla Wrap Guacamole, Sour Cream & Salsa Dips (gfo)
CHICKEN, HAM & LEEK In a Creamy White Wine Sauce	LASAGNE 10.0 Homemade Beef Lasagne with Garlic Bread
STEAK & ALE Best Steak and Ale in Shortcrust	